



# UCOOK

## Chorizo, Jalapeño & Date Pizza

with onion & green leaves

You have a date with your culinary destiny tonight, Chef! A homemade pizza base is covered with a rich tomato sauce, then layered with salty chorizo, sweet dates, fresh greens, spicy jalapeños & mmmelted mozzarella. This is the perfect date night dish, as this pizza will steal a piz-za anyone's heart.

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**Hands-on Time:** 35 minutes

**Overall Time:** 45 minutes

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**Serves:** 3 People

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**Chef:** Samantha du Toit

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Adventurous Foodie

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Stettyn Wines | Stettyn Family Range Pinotage 2021

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## Ingredients & Prep

2	Onions <i>peel &amp; roughly slice 1½</i>
150ml	Tomato Passata
30ml	NOMU Mexican Spice Blend
60ml	Cake Flour
3	Pizza Dough Balls
240g	Grated Mozzarella Cheese
60g	Green Leaves <i>rinse</i>
150g	Sliced Pork Chorizo <i>roughly chop</i>
45g	Pitted Dates <i>roughly chop</i>
45g	Sliced Pickled Jalapeños <i>drain</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Rolling Pin

**1. GOLDEN ONION** Preheat the oven to 200°C. Place a pan over medium heat with a drizzle of oil. When hot, fry the sliced onion until golden, 6-7 minutes (shifting occasionally). Remove from the pan.

**2. PIZZA BASE & TOMATO SAUCE** In a small bowl, combine the tomato passata, the NOMU rub, and seasoning. Sprinkle a flat surface with the cake flour. Using a rolling pin, roll out each of the pizza dough balls to form round bases. Place the bases on an oven rack. Spread the tomato sauce over the bases and carefully place the rack in the oven. Cook until the bases are crispy, 7-10 minutes. You may need to do this step in batches.

**3. TOP WITH TASTY TOPPINGS** When the pizza has 3-4 minutes remaining, remove from the oven and top with the grated cheese, the fried onion, the rinsed green leaves, the chopped chorizo, the chopped dates, and the drained jalapeños. Season and return to the oven for the remaining time or until the cheese is melted.

**4. THE PERFECT SLICE** Finish the chorizo pizza off with a crack of black pepper and a pinch of salt. Grab a slice, Chef!

## Nutritional Information

Per 100g

Energy	929kJ
Energy	222kcal
Protein	10.2g
Carbs	34g
of which sugars	4.9g
Fibre	1.6g
Fat	5.1g
of which saturated	2.3g
Sodium	500mg

## Allergens

Gluten, Allium, Wheat, Sulphites,  
Alcohol, Cow's Milk

Eat  
Within  
3 Days